Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application. Please amend the claims as follows:

Listing of Claims:

(Original) A method of making a red pigmented composition comprising:
preparing an aqueous extract of *Garcinia* indica fruit comprising at least one red colorant;
treating said extract with a cation exchange resin such that said at least one red colorant
associates with said resin;

eluting said at least one red colorant from said resin with an eluting solution comprising at least one alcohol and at least one acid to yield a red-colored eluate;

collecting and concentrating said eluate to provide a concentrate.

- 2. (Currently amended) The method of claim 1 wherein said at least one alcohol is ehosen selected from the group consisting of methanol, ethanol and isopropanol and said at least one acid is ehosen-selected from the group consisting of hydrochloric acid, citric acid, acetic acid, tartaric acid and hydroxy citric acid.
- 3. (Original) The method of claim 1 comprising placing said concentrate in a non-oxidizing atmosphere in an aseptic container.
- 4. (Currently amended) The method of claim 3 wherein said non-oxidizing atmosphere comprises a vacuum or a gas chosen-selected from the group consisting of nitrogen and helium.
- 5. (Original) The method of claim 1 wherein said concentrating comprises evaporating under vacuum at a temperature below 40°C.
- 6. (Currently amended) The method of claim [[6]] 5 wherein said vacuum is in the range of 25 50 mm mercury and/or said temperature is in the range of 20 35°C.

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7. (Original) The method of claim 1 comprising washing said resin with water before said

eluting.

8. (Original) The method of claim 1 comprising adding a color stabilizing agent to said

concentrate.

9. (Currently amended) The method of claim 8 wherein said-step-of adding a color stabilizing

agent comprises combining with said concentrate at least one antioxidant chosen selected from the

group consisting of tocopherol, aqueous extracts of Occimum sanctum, and aqueous extracts of

Azadiracta indica.

10. (Canceled)

11. (Currently amended) A combination product comprising a color-stabilized red pigmented

extract of Garcinia indica containing at least one anthocyanin compound wherein said extract is

contained in aseptic packaging in a non-oxidizing atmosphere, and wherein said extract is prepared

by the method of claim 3.

12. (Currently amended) The combination-product of claim 11 wherein said non-oxidizing

atmosphere comprises nitrogen gas.

13. (Currently amended) The combination-product of claim 11 wherein said extract further

includes at least one color stabilizing agent chosen selected from the group consisting of

tocopherol, aqueous extracts of Occimum sanctum, and aqueous extracts of Azadiracta indica.

14. (Currently amended) The combination product of claim 11 wherein said extract comprises

is in the form of a concentrate.

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- 15. (Currently amended) The eombination product of claim 11 wherein said extract eomprises is in the form of an aqueous solution.
- 16. (Currently amended) The combination product of claim 11 comprising a wherein said product is chosen from the group consisting of food colorings, beverages, nutraccuticals, pharmaceuticals and toiletries a food coloring, beverage, nutraccutical, pharmaceutical or toiletry.
- 17. (Currently amended) The eombination-product of claim 11 wherein said extract comprises cyanidin-3-glucoside and cyanidin-3-sambubioside.
- 18. (Currently amended) The eombination-product of claim 17 wherein said extract comprises about 61 wt% cyanidin-3-glucoside and about 35 wt% cyanidin-3-sambubioside.
- 19. (Currently amended) The combination product of claim 11 wherein said extract comprises is present in a product chosen selected from the group consisting of food colorings, foods, beverages, nutraceuticals, pharmaceuticals and toiletries.
- 20. (Currently amended) A method of tinting a food, beverage, nutraceutical, pharmaceutical or toiletry product comprising:

obtaining the combination of claim 11-a color-stabilized red pigmented extract of *Garcinia* indica, including at least one anthocyanin compound, contained in aseptic packaging in a non-oxidizing atmosphere, wherein said extract is prepared by the method of claim 3:

and adding delivering from said packaging a sufficient amount of the color stabilized red pigmented extract to said food, beverage, nutraceutical, pharmaceutical or toiletry product to impart a red color.